

Red Velvet Cake with Mascarpone Cream Cheese Frosting

Ingredients

Cake

- 2½ cups sifted cake flour
- ½ cup unsweetened Dutch-processed cocoa
- 2 teaspoons of baking powder
- 1 teaspoon of sea salt
- ¾ cup of canola oil
- 2 teaspoons of pure vanilla extract
- 1 tablespoon of red food coloring
- ¾ cup of unsalted butter
- 1¾ cup of sugar
- 4 eggs, at room temperature
- 2 egg yolks, at room temperature
- 1 cup of buttermilk, at room temperature

Frosting

- 8 oz of cream cheese, at room temperature
- 8 oz of mascarpone, cold
- ½ cup of heavy cream, cold
- ⅓ cup of sugar
- 1 tablespoon of pure vanilla extract

Preparation

Cake

1. Center oven rack and preheat the oven to 350°F.
2. Grease two 9x2-inch round cake pans and line with parchment paper circles.
3. In a small bowl sift together the flour, cocoa, baking powder, and salt; whisk together until well combined.
4. In a small bowl combine the oil, vanilla, and food coloring.
5. In the bowl of a stand mixer fitted with the paddle attachment cream the butter and sugar together on medium-high speed until fluffy, about 5 minutes, stopping frequently to scrape down the sides.
6. With the mixer on low, drizzle the oil mixture into the batter and beat until well combined.
7. Gradually turn the mixer up to medium-high speed (avoid splashing the red batter) and beat until fluffy again.
8. Blend in the eggs and egg yolks one at a time, adding the next one as soon as previous one has been incorporated into the batter.
9. With the mixer on low speed, add the flour mixture in three parts, alternating with the buttermilk in two parts, beginning and ending with the flour. After each addition mix until just blended and then stop the mixer and scrape the bowl.
10. Stop the mixer before the last addition of flour has been incorporated and complete the blending by hand with a rubber spatula to ensure you do not over-mix the batter.

11. Divide the batter evenly between the prepared pans and smooth the tops. Tap the pans firmly on the counter to release any air bubbles.
12. Place the pans in the middle rack of the oven and bake until the centers of the cake spring back when lightly touched, about 30 minutes.
13. Cool on a rack for 30 minutes before removing from pan.
14. Take extra care when removing the cakes from the pans as they are fragile and could crack. Leave the parchment paper on until you assemble the cake, continue to cool the cakes on the rack, top side up until they reach room temperature.
15. To assemble the cake, place one of the layers (top side up) on a serving plate. Using a metal spatula spread half of the frosting over the top of the cake, spreading it slightly over the edge. Place the next layer of cake (top side up) on the frosted layer. Spread the remainder of the frosting over the top of the cake.
16. This cake is great the day it is made but can keep for two days in an airtight container in the refrigerator (refrigerate due to frosting). Bring it to room temperature before serving, about one hour.

Frosting

1. Using the stand mixer with the paddle attachment, beat the cream cheese until it is uniform in texture. Add the mascarpone, cream, and the sugar and beat on low speed until combined, scraping the side as needed.
2. Gradually increase the speed to high speed and blend the frosting for one minute until it is creamy and thick.
3. Turn back down to low speed, add the vanilla, and gently mix until just blended.
4. This frosting will keep in the refrigerator for up to 5 days. If refrigerated allow to soften slightly before using.

Recipe from [Vintage Cakes](#) by Julie Richardson